



SÉGUR ESTATES

SAGRADO COLLECTIONS 30 YEARS TAWNY

Summary

Colour	Tawny
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	19,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca e Tinto Cão

Tasting Notes

Tone	Clear blonde tone
Bouquet	Excelente Aroma of dried fruits, caramel, honey and spices
Palate	Soft and light in the palate, it's a very elegante, full bodied and rich wine. Persistent finish.
Serving Temperature	12°C-14°C
Food Pairing	It's the perfect finish to any meal although it pairs very well with egg based caramelized desserts

Analitical Information

Total Alcohol	27,0
Total Acidity	5,1
Volatile Acidity	0,62
pH	3,4
Total SO2	63
Total Sugars	117
Allergens	Contains sulfites

Vinification

Vinification	The vinification takes place in stainless steel vats with 1 day of pre-fermentation and maceration and 2 days of fermentation.
Ageing	The Sagrado Port Collections 30 Years Old is a selection of old wines aged in oak casks whose final blend has an average age of 30 years.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	560 037825 513 9
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255136
Net case weight (kg)	4,5
Gross case weight (kg)	8,1
Case Dimensions	30,5x24x16
Unit position in case	Vertical
Cases per pallet	105
Net pallet weight	472,5
Gross pallet weigh	870,5
Pallet dimensions	155*120*80

